

# THE GREAT ROOM

## À La Carte



Monday - Saturday from 6pm to 10pm

### To begin

Selection of bread and Irish butter | 6.50

Carlingford oyster, shellfish XO | 4.50 *each*

Spanish Gordal olives | 5.50

### Starters

New season asparagus, quail Scotch egg, pickled walnut, brown butter Hollandaise | 15.50

Duck liver and foie gras parfait, spiced cranberry and orange chutney, warm brioche | 14.95

Dressed Lambay Island crab, Portavogie prawn beignet, avocado, cucumber, rye melba | 16.50

Braised pigs' cheek, hand rolled cavatelli, pancetta, aged Parmesan, garlic crumb | 14.95

Native lobster ravioli, buttered spinach, spiced carrot, shellfish bisque | 15.95

Seared Kilkeel scallops, Clonakilty black pudding, pea hummus, wild garlic velouté | 16.50

### Mains

Wild halibut, brioche crust, white asparagus, roast celeriac, oyster emulsion | 32.50

Wild seabass, Jersey Royal potatoes, taramasalata, pea and mint velouté | 33.50

Murley Mountain lamb loin, crispy belly, masala dahl, Bombay style potatoes, mint | 33.50

Free-range chicken breast, stuffed morels, asparagus, carrot purée, chasseur sauce | 32.50

Thornhill duck breast, confit leg croquette, baby artichokes, parsley root, Swiss chard | 32.95

Lisdergan beef fillet, glazed shallot, pomme purée, baby carrot, truffle Madeira jus | 41.50

Beef fillet Wellington (to share between two),  
glazed shallot, pomme purée, baby carrot, truffle Madeira jus (please allow 40 minutes) | 85.00

### Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, wild garlic sour cream | Spring onion mash

Seasonal vegetables, almond and lemon | Charred gem lettuce, pea and bacon salad

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.  
A discretionary service charge of 10% will be added to your bill.